



YEAST BREADS & DINNER ROLLS

A check list for evaluating 4-H bread exhibits

Name: _____ County: _____

Class: 511 _ _ _ _ _ Placing: _____

Directions: Check the appropriate column. Comments are helpful to the exhibitor.

Criteria	Excellent	Good	Could Improve
Appearance			
A. Symmetrical, well shaped, uniform size			
B. Evenly rounded top			
C. Crust, characteristic for type of bread			
D. Volume, appropriate for type of bread			
E. Uniformly browned			
F. Free of streaks			
Texture			
A. Free from large air bubbles			
B. Even grain			
C. Characteristic for type of bread			
Crumb			
A. Moist			
B. Tender			
C. Elastic quality			
Flavor			
A. Pleasing, well-baked			
B. Typical for type of bread			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
Knowledge of exhibitor			
A. Follows exhibit guidelines			
B. Knowledge of skills learned & possible improvements			
Is the recipe included? Yes ___ No ___			
Overall Comments: 			